



Bureau of Environmental Health
8930 Stanford Blvd., Columbia, MD 21045
Main: 410-313-2640 | Fax: 410-313-2648

TDD 410-313-2323 | Toll Free 1-866-313-6300
www.hchealth.org
Facebook: www.facebook.com/hocohealth
Twitter: HowardCoHealthDep

Maura J. Rossman, M.D., Health Officer

STANDARDS FOR DISPENSING FOOD FROM TEMPORARY FACILITIES

PURPOSE: To protect the public's health using established minimum standards for the dispensing of food at special events of short duration such as street fairs, festivals and carnivals.

1. All food must be dispensed from a booth or enclosure approved by the Bureau of Environmental Health's Food Protection Program.
2. All foods must be from an approved source. **NO FOOD PREPARED AT HOME SHALL BE SOLD OR GIVEN AWAY** applicable food products outline in COMAR 10.15.03.
3. A list of food sources shall be made available to the Bureau upon request.
4. Temperature controls shall be provided for perishable (potentially hazardous) foods. Provide stem thermometer(s) to check temperatures.
 - a) Cold foods – maintain food temperatures of 41°F. or below.
 - b) Hot foods – maintain food temperatures of 135°F. or above.
 - c) Food in transit must be protected from contamination and must meet the temperature requirements noted above.
 - d) See page 4 for appropriate cook temperatures.
5. No uncovered, unwrapped, unpackaged or unprotected foods (including condiments, mustard, catsup, etc.) shall be displayed for self-service or exposed to the public on counter or table-tops. Condiment containers shall be pump type, squeeze containers or have self-closing lids for content protection. Single service packets are recommended.
6. A non-absorbent, smooth, easily cleanable work surface must be provided within the enclosure where food is being prepared. Such surfaces should be properly elevated by tables or similar structures. Commercial cutting boards are recommended.
7. All premises and equipment shall be maintained in a clean and sanitary condition at all times.
8. All food, beverages, equipment and utensils shall be protected at all times from unnecessary handling and shall be stored, displayed and served so as to be protected from contamination. Sneeze guard protection may be required. All food and containers shall be stored at least six inches off the floor or ground on shelving or pallets. **NO FOODS SHALL BE STORED DIRECTLY ON THE GROUND.**

9. Ice intended for consumption shall be from an approved source and properly protected and stored separately from the ice used for refrigeration purposes.
10. The use of single service utensils is recommended.
11. Several gallons of potable water shall be provided for cleaning purposes and hand washing. Potable water shall be from an approved source and shall be stored in an approved container. The container should have a spigot for the dispensing of the water.
12. An adequate number of leak-proof and fly-proof garbage containers shall be provided and serviced as needed. Plastic garbage bags may be used in each booth. Arrangements for clean up and final disposal of all solid waste must be approved by the Health Department.
13. Waste water and other liquid waste, including waste from the ice bins and beverage dispensing units should be contained in or drained into a leak-proof container and disposed of appropriately.
14. Provisions must be made to prohibit entrance of animals into the food preparation areas of any extended areas for food preparation or storage of food.
15. Only authorized personnel shall be allowed inside the work and food service area.